



WOOD FIRED FOCACCIA

DESIGNED FOR SHARING

Olio e Oregano (VE) \$16

Sea salt | oregano | extra virgin olive oil

Formaggio (VE) \$20

Fior di latte | garlic | rosemary

STARTERS | ANTIPASTI

Olive Miste (VE, VG, GF)

\$14

Mixed Ligurian and Sicilian olives

Burrata (VE, GF)

\$21

Burrata cheese | extra virgin olive oil | black salt
+ add side of Focaccia

\$7

Carpaccio Di Manzo (GF)

\$28

Wagyu Rump MB6-7 | capsicum sauce |
gorgonzola | extra virgin olive oil | caramelised
walnuts

Polpette Fritte (3)

\$24

Lamb and beef meat balls | Napoletana
sauce | grated Grana Padano
+ add side of Focaccia

\$7

Tagliere Di Salumi (GF)

\$23

Selection of squid-ink salami and prosciutto

Patatine Fritte (GF)

\$18

Potato fries | rosemary salt | garlic aioli

Arancini Di Riso (4)

\$21

Seasonal flavour

Calamari Fritti (GF)

\$25/46

Premium calamari | aioli

Anchovies (GF)

\$15

Salted brown anchovies or white
marinated anchovies

Gamberetti al Forno (8) (GF)

\$28

Wild-caught garlic prawns | semi-dried
tomatoes | capers | basil
+ add side of Focaccia

\$7

SALAD | INSALATA

Insalata Caprese (VE, GF) \$24

Buffalo Mozzarella | seasonal
tomatoes | basil | oregano | extra
virgin olive oil

Rucola e Grana (VE, GF) \$18

Rocket | Grana Padano | extra virgin
olive oil

Insalata di Barbabietole (VE, GF) \$23

Beetroot | rocket | goat cheese |
caramelised walnuts | balsamic |
extra virgin olive oil

PASTA | PRIMI

GLUTEN FREE PASTA + \$6

Spaghetti Ai Gamberi 🦐

\$39

Wild-caught prawns | garlic | chilli | Italian parsley
Grana Padano

Pappardelle Con Ragù di Manzo

\$38

Beef ragù | salted ricotta

Gnocchi Al Tartufo Nero (VE)

\$39

Truffled cream | mushrooms | Grana Padano

Pappardelle al Bosco (VE)

\$37

Porcini ragù | peas | cream | zucchini | rosemary
pangrattato

Risotto Alla Pescatora (GF)

\$39

Wild-caught prawns | calamari | snapper fillets |
clam meat | green peas | saffron sauce | roasted
almonds

Orecchiette Con Salsiccia e Taleggio

\$38

Taleggio cream | Italian sausage | Grana Padano |
crispy pancetta

Menu

WOOD FIRED PIZZA

GLUTEN FREE PIZZA + \$ 8

PIZZE ROSSE (RED BASE)

Margherita (VE) \$27
Tomato sauce | mozzarella | basil

Pepperoni \$29
Tomato sauce | mozzarella | pepperoni

Diavola \$30
Tomato sauce | mozzarella | Italian sausage | hot salami | roasted capsicum | chilli oil

Capricciosa \$30
Tomato sauce | mozzarella | ham off the bone | black olives | mushrooms | artichokes
+ add white anchovies (8) \$7

Napoletana \$27
Tomato sauce | mozzarella | white anchovies | olives | capers | basil | extra virgin olive oil

Ortonala (VE) \$31
Tomato sauce | fior di latte | mushrooms | olives | capsicum | artichokes | rocket

Parma \$35

Tomato sauce | Buffalo Mozzarella | Prosciutto di Parma | basil

Calzone Bianco (folded pizza) \$30
Ham off the bone | salami | ricotta | tomato sauce | mozzarella | Grana Padano

PIZZE BIANCHE (WHITE BASE)

Gamberi \$35
Mozzarella | wild-caught prawns | sundried tomatoes | rocket - pesto | garlic oil

Romana \$29
Mozzarella | hot salami | Italian sausage | potatoes | semi-dried tomatoes | garlic oil | rosemary

Tartufata e Pancetta \$30
Black Truffle | mozzarella | mixed mushrooms | pancetta | rocket

MAINS | SECONDI

SERVED WITH SEASONAL SIDES

Pollo Al Forno (GF) \$41
Wood fire roasted half spatchcock chicken and salsa verde

Cotoletta alla Milanese \$41
Crumbed and fried pork cutlet with creamy caper sauce

Scaloppine Ai Funghi (GF) \$41
Thinly cut beef with a creamy mushroom sauce

Pesce del Giorno (GF) \$45
Fish of the day

DESSERT | DOLCE

Tiramisu \$17
Coffee | Savoyard biscuits | mascarpone | cacao

Affogato al Caffè \$14
Vanilla gelato | espresso
+ add Frangelico \$7

Cannoli (2) \$15
Waffle cone | vanilla ricotta | pistachio | chocolate dressing
+ add extra cannolo \$5

Panna Cotta (GF) \$17
Seasonal flavour

KIDS | BAMBINI

Kids 12 & under

Orecchiette or Spaghetti

Pomodoro (VE) \$16

Burro e Formaggio (VE) \$16
Butter | Grana Padano

Carbonara \$18
Cream | pancetta | Grana Padano | egg yolk

Beef Ragù \$18

PLEASE NOTE

All seatings are for 90 minutes unless otherwise advised.

Friday-Sunday groups of 8+ will incur a 10% surcharge.

A 15% surcharge applies on public holidays.

We cater to different allergies as best as possible, but our menu contains allergens, and food is prepared in a kitchen that handles nuts, shellfish, and gluten.

Menu changes cannot always be guaranteed.

Credit card payment surcharge applies: Visa, MC & Amex 1.12%

Takeaway boxes **50c each**

VE= Vegetarian | **GF**= Gluten Free

All seafood is imported